

Ardsallagh or St Tola Goats Cheese with Honey, Pomegranate & Rocket Leaves

Quick and simple, this is based on best quality local ingredients. Serve this as a cheese course or as a starter course. Use a soft, fresh goats cheese and the honey you prefer in your part of the world. Serve crusty white bread or crackers on the side.

Serves 4

1 Ardsallagh or St Tola Goats Cheese , approx 110g / 4 ½ oz
4 small handfuls of rocket leaves
4 teaspoons of runny honey
A little lemon juice
Olive oil
Maldon sea salt
Black pepper
2 tablespoons pomegranate seeds, optional

Divide the leaves between 4 flat individual plates or a large flat dish.
Slice or dice the cheese and scatter over the rocket. Drizzle with the honey and a little olive oil. Squeeze a little lemon juice over. Season with salt and pepper and serve.
If using the pomegranate seeds, scatter them on just before serving.